El Motmot Decaf, Mexico

Overview

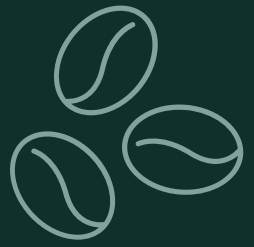
Producer:	Various Producers
Varietal:	Catuai, Typica, Bourbon
Region:	Chiapas, Mexico
Process:	Washed Mountain Water Decaf
Altitude:	1,100 – 1,600masl
Cup Profile:	Cherry, Toffee, Citrus
Certification:	Mountain Water Decaf

Planning Guide

October

Reach Out

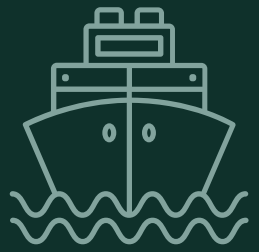
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



November

Offer Samples

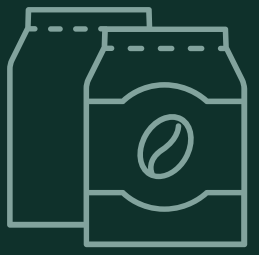
Offer Samples will become available.



January

Shipment Begins

Our coffee allocation will begin to ship.



March

Stock Arrival

We anticipate stock will be ready for distribution.

About the Producer

In the state of Chiapas, you will find Mexico´s largest and oldest coffee-producing regions, some farms can look back on a historical record of more than a hundred years. With the influence of the Atlantic Ocean on one side and the Pacific Ocean on the other side, the mountain slopes of the Sierra Madre Chiapas cross the region dividing the state and creating various unique microclimates.

This coffee is decaffeinated using the Mountain Water Process which involves sourcing natural mountain water from Pico De Orizaba (one of the largest mountains in Mexico). Since 2003 Mountain water process has been certified as organic (under NOP, EU, JAS, COR and SAGARPA regulations).

Before going into the process, a detailed physical-chemical analysis is performed to determine optimal conditions. Beans are steamed and prepared before the extraction. Using a water-based saturation solution of solid soluble from the coffee beans the caffeine is extracted under controlled conditions of flow, temperature, pressure, and vacuum. After the extraction takes place, the coffee is dried gently through the triple drying system and ends with the coffee being polished. This natural process leaves a full-flavoured coffee without any chemical residue.

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Enquire now.

Reach out to your LCM Account Manager
to secure your allocation.